

Hamilton Beach®

Slow Cooker



Important Safety	2
Parts and Features	4
How to Use Your Slow Cooker	4
Care and Cleaning	6

Recipes	8
Customer Service	24

In USA: 1-800-851-8900
In Canada: 1-800-267-2826

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug, or base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
10. Do not place on or near hot gas or an electric burner, or in a heated oven.
11. Extreme caution must be used when using an appliance containing hot oil or other hot liquids.
12. To disconnect slow cooker, turn control knob to Off; remove plug from outlet.
13. Caution: To prevent damage or shock hazard do not cook in base. Cook only in removable liner.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
15. Do not operate appliance in any way other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This product is intended for household use only.

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any non-food materials or products.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the slow cooker.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the slow cooker. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Cool Touch?

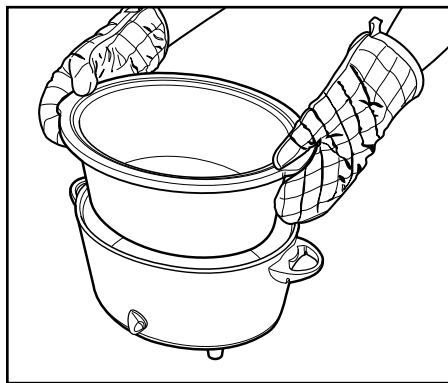
If your slow cooker is a Cool Touch model, the base handles, control knob, and cover knob are cool to the touch. Other areas, such as the base

of the slow cooker, are warm but will not burn you if casually touched. The crock, cover, and interior metal surface of the base are hot.

Crock and Glass Cover: Precautions and Information

- Please handle the Crock and Cover carefully to ensure long life.
- Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Crock into cold water, or onto a wet surface.
- Avoid hitting the Crock and Cover against the faucet or other hard surfaces.
- Do not use Crock or Cover if chipped, cracked, or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- The bottom of the Crock is very rough and can damage the countertop. Use caution.
- The Crock and the Cover can become very hot. Use caution. Do not place directly on any unprotected surface or countertop.
- The **Crock is microwave safe and oven proof**, but never heat the Crock when empty. Never place the Crock on a burner or stove top. Do not place the Cover in a microwave oven, conventional oven, or on the stove top.

Removing Cover and Crock



When removing the **Cover**, tilt so that **the opening faces away from you** to avoid being burned by steam.

The sides of the **Base of the slow cooker get very warm** because the heating elements are located here. Use the handles on the Base if necessary. Use hot mitts to remove the Crock.

Crock Capacity

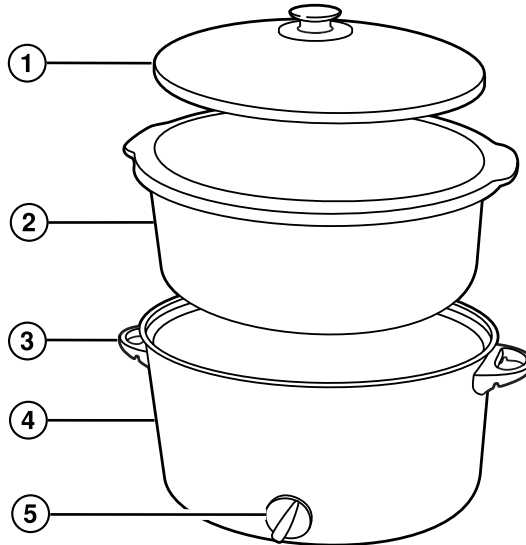
How much does your slow cooker hold?

The capacity of your slow cooker refers to the amount the crock can hold if it is filled to the rim. However, we **DO NOT** recommend filling to the rim.

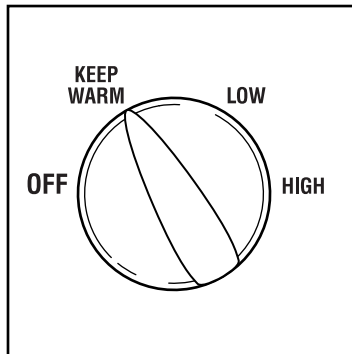
As a rule, you should select recipes that yield 1 quart less than the listed capacity of your crock. For example, if your slow cooker is labeled as a 6-quart slow cooker, your best results will be achieved using recipes that yield 5 quarts or less.

Parts and Features

1. Cover
2. Crock
3. Base Handles
4. Base
5. Control Knob



The Control Knob on the slow cooker offers Low and High temperature settings for cooking. The Keep Warm setting is for holding the prepared recipe at a perfect serving temperature.



The Keep Warm setting should only be used after a recipe has been thoroughly cooked. Food should not be reheated on the Keep Warm setting. If food has been cooked and then refrigerated it must be reheated on Low or High, then switched to Keep Warm.

CAUTION: The Keep Warm setting should only be used after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the Keep Warm setting. Do not use the Keep Warm setting to

reheat any food that has been refrigerated or frozen.

How to Use Your Slow Cooker

1. Before first use, wash Cover and Crock in hot, soapy water. Rinse and dry. Do not immerse Base in water.
2. Prepare recipe according to instructions. Place food in Crock and cover.
3. Plug cord into outlet. Select temperature setting.
4. When finished, turn Off and unplug Base. Remove food from Crock.
5. Let Crock and Cover cool slightly before washing.

If You've NEVER Used a Slow Cooker

Cooking in a slow cooker is easy but different from conventional methods. Take a few minutes and read "How to Use" and "Tips for Slow Cooking." Then try some of the recipes.

You'll soon be convinced that a slow cooker is a necessity. There are also many slow cooker recipe books available in the library or book store. If you have any questions, call our toll-free customer service number. We'll be glad to help.

If You've Used a Slow Cooker Before

You are probably ready to develop new recipes for use in your slow cooker. If the recipe was originally cooked in a saucepan on the stovetop, or slow roasted in the oven, adapting the recipe should be easy.

This slow cooker is designed to bring ingredients up to cooking temperature quickly. It may reach a full boil and cook faster than other slow cookers you have used. Because the slow cooker reaches its cooking temperature rapidly, older recipes may need to be adjusted. Some recipes may now take less cooking time.

Our slow cooker heats from the sides. The Base slowly raises the temperature of the Crock. Whether cooked on Low or High, the final temperature of the food is the same, about 200°F. The only difference is the amount of time the cooking process takes. Read the section on "Adapting Recipes" for more information.

Adapting Recipes

Some ingredients are not suited for extended cooking in the slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the slow cooker.

Many things can affect **how quickly a recipe will cook**. The water and fat content of a food, the temperature of the food, and the size of the food will all affect the cooking time. Food cut into pieces will cook faster than whole roasts or poultry.

Most meat and vegetable combinations require **at least 7 hours** on Low.

The higher the fat content of the meat, the less liquid is needed. **If cooking meat with a high fat content**, place thick onion slices underneath, so the meat will not sit and cook in the fat.

Slow cookers allow very little evaporation. If making your favorite soup, stew, or sauce, **reduce the liquid or water** called for in the original recipe. If too thick, liquids can be added later.

If cooking a vegetable-type casserole, there will need to be **liquid in the recipe to prevent scorching** on the sides of the Crock.

Tips for Slow Cooking

The Cover of the slow cooker does not form a tight fit on the Crock but should be centered on the Crock for best results. **Do not remove the Cover unnecessarily**— this results in major heat loss. Do not cook without Cover in place.

Stirring is not necessary when slow cooking. However, **if cooking on High**, you may want to stir occasionally.

Slow cooking retains most of the moisture in foods. If a recipe results in **too much liquid** at the end of the cooking time, remove the Cover, turn the Control Knob to High, and reduce the liquid by simmering. This will take 30 to 45 minutes.

The slow cooker should be **at least half-filled** for best results. If only half-filled, check for doneness 1 to 2 hours earlier than recipe time.

If cooking **soups or stews**, leave a **2-inch space** between the top of the Crock and the food so that the recipe can come to a simmer.

Many recipes call for **cooking all day**. If your morning schedule doesn't allow time to prepare a recipe, do it the night before. Place all ingredients in the Crock, cover and refrigerate overnight. In the morning, simply place Crock in the slow cooker and select the temperature setting.

Meat and poultry require at least 7 to 8 hours on Low. Do not use frozen uncooked meat in the slow cooker. Thaw any meat or poultry before slow cooking.

Care and Cleaning

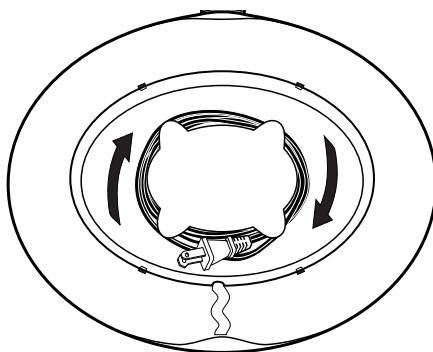
1. Turn the Control Knob to Off. Unplug cord from outlet.
2. Remove Crock and Cover from Base and let cool.
3. Wash the Crock and the Cover in hot, soapy water. Rinse and dry. The Crock and the Cover may also be washed in the dishwasher. If you

have a plastic Cover, please place on top rack of dishwasher.

4. Wipe the Base with a damp cloth. Do not use abrasive cleansers.

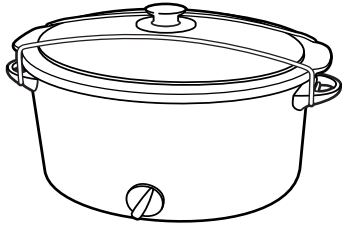
CAUTION: To reduce the risk of electrical shock, do not immerse Base in water.

Cord Storage

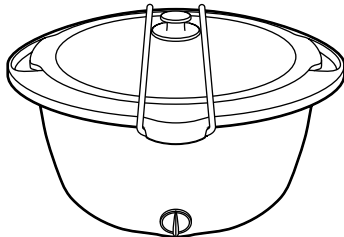


The base of the Cool Touch slow cooker is recessed to provide cord storage. After the unit is cool, remove the lid and crock. Turn the base upside down and wind cord as shown.

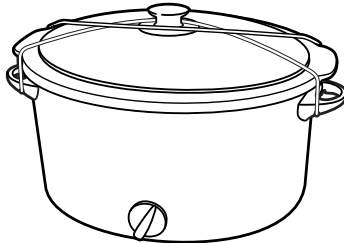
Optional Features on Selected Models



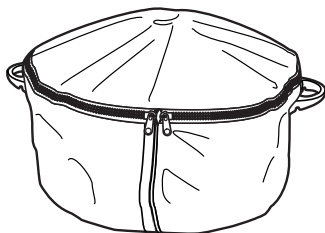
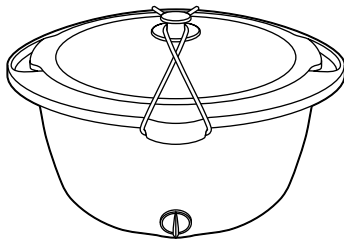
The **Lid Latch** secures the cover while moving, transporting, or storing the slow cooker. To use Lid Latch, place the white band into the groove located under one of the handles. Stretch the band to the other side of the slow cooker and secure it in the groove under the other handle.



If a Cool Touch model, place the white band under the tab at the front edge of the slow cooker base. Stretch the band to the other side of the slow cooker and secure it in the same way.



Once the band is attached, it can also be crossed over the knob to further secure the lid.



The **Carrying Case** can be used when you need to transport the slow cooker to another location. First attach the Lid Latch. Secure the electric cord of the slow cooker with a rubber band or twist tie. Then set the slow cooker in the Carrying Case with the cord under the slow cooker. Fit the handles of the slow cooker through the openings in the case. Zip the case and use caution when carrying any hot foods. The Carrying Case can be cleaned by

wiping with a damp sponge. For bigger spills, hand wash the case in cold water and mild detergent.

DO NOT PLUG IN AND TURN ON WHEN THE SLOW COOKER IS STILL IN THE CARRYING CASE.

Recipes

How much does your slow cooker hold? The capacity of your slow cooker refers to the amount the crock can hold if it is filled to the rim. However, we DO NOT recommend filling to the rim.

As a rule, you should select recipes that yield 1 quart less than the listed capacity of your crock. For example, if your slow cooker is labeled as a 6-quart slow cooker, your best results

will be achieved using recipes that yield 5 quarts or less.

The following recipes list two ingredient amounts: one for medium crocks and one for large crocks. Amounts are given for 3 to 5 quart crocks OR 5½ to 7-quart crocks. If you have a large crock, 7 quart for example, we do not recommend using the amounts listed for the smaller crocks. The recipe may overcook.

1 Dish Meals	8	Main Dishes	14
Soups & Stews	9	Side Dishes	19
		Miscellaneous	21

1 Dish Meals

Arroz con Pollo

3 to 5 qt

1
1
10 oz box
1
¾ cup

1
1

5½ to 7 qt

2
1
1
2
1

2
2
(3 pound) chickens, cut in pieces
(14.5 oz) can Italian-style stewed tomatoes
(16 oz) bag frozen peas
(14 oz) cans chicken broth
(12 oz) jar roasted red peppers,
drained and cut in strips
(8 oz) boxes Spanish-style yellow rice mix
teaspoons garlic salt

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes 4 or 8 servings.**

Chicken in a Pot

3 to 5 qt

1
1
1
½

5½ to 7 qt

2
2
2
1
(16 oz) packages frozen mixed vegetables
(1.5 oz) envelopes beef stroganoff sauce mix
(3 pound) whole chickens
teaspoon each: paprika, onion powder, garlic powder

Combine vegetables and sauce mix in crock. Sprinkle seasonings on chicken. Place chicken in crock over vegetables. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes 4 or 8 servings.**

New England Boiled Dinner

3 to 5 qt

2 pound
1
1
1 pound
 $\frac{1}{4}$

5½ to 7 qt

1
2
2
1
 $\frac{1}{2}$
(4 pound) boneless, smoked ham
(16 oz) cans whole potatoes, drained
(16 oz) bags frozen baby carrots
(2 pound) cabbage, cut in 6 wedges
cup water

Place the meat in the crock and fit the vegetables around it. Add water. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes 4 or 8 servings.**

'Wursts and Sauerkraut

3 to 5 qt

1
1
 $\frac{3}{4}$ cup
1
2

5½ to 7 qt

2
1
1
1
4
(28 oz) cans sauerkraut
envelope dry onion soup mix
(12 oz) bottle beer
tablespoon Worcestershire sauce
pounds pre-cooked bratwurst, knockwurst, or kielbasa

Combine all ingredients, except wursts, in crock. Stir well. Add meat and stir. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes 6 or 12 servings.**

Soups & Stews

Belgian Beef Stew

3 to 5 qt

3
1 cup
1
1
2 Tblsp.
2 Tblsp.
1

5½ to 7 qt

6
1
2
1
 $\frac{1}{4}$
 $\frac{1}{4}$
2
pounds boneless beef stewing cubes
(12 oz) bottle beer
(16 oz) packages frozen vegetables for stew
(14 oz) can beef broth
cup vinegar
cup brown sugar, packed
(0.87 oz) envelopes brown gravy mix

Combine all ingredients in crock. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 or 5 quarts.**

Chunky Chicken Barley Soup

3 to 5 qt

1
1
 $\frac{2}{3}$
1
2
1
1
 $\frac{1}{2}$
 $\frac{1}{8}$

5½ to 7 qt

2
2
 $1\frac{1}{4}$
2
4
2
2
1
 $\frac{1}{4}$

(14 oz) cans chicken broth
(16 oz) packages frozen vegetables for soup or stew
cups pearl barley
cups fresh mushroom slices
cups water
(1.8 oz) envelopes dry vegetable soup mix
pounds boneless chicken breasts, cut in cubes
teaspoon salt
teaspoon pepper

Combine all ingredients in crock. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 5 quarts.**

Cream of Tomato Soup

3 to 5 qt

1
1
1
1
1
1
1
1
 $1\frac{1}{2}$ tsp.

5½ to 7 qt

2
1
1
2
2
2
2
2
1

(28 oz) cans tomato puree
(6 oz) can tomato paste
(1.8 oz) envelope white sauce mix
(12 oz) cans evaporated milk
cups water
(14 oz) cans vegetable or chicken broth
teaspoons salt
teaspoons sugar
tablespoon dried basil

Combine all ingredients in the crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 2½ or 4½ quarts.**

Creamy Corn & Potato Chowder

3 to 5 qt

3
 $\frac{1}{4}$
1
1
1
1

5½ to 7 qt

6
 $\frac{1}{2}$
1
1
2
1

(16 oz) cans creamed corn
cup chopped onion
(12 oz) can evaporated milk
(14 oz) can chicken broth
cups water
(7.06 oz) box sour cream and chive flavored,
dry mashed potato mix

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 5 quarts.**

Hungarian Beef, Beans, & Barley Stew

3 to 5 qt

2

2

1

$\frac{1}{2}$

$\frac{1}{4}$

1

$\frac{1}{2}$

$\frac{1}{2}$

5½ to 7 qt

3

3

2

$\frac{3}{4}$

$\frac{1}{2}$

2

1

1

pounds beef ribs, (cut for barbecue), or boneless short ribs

(16 oz) cans red kidney beans, drained

(14 oz) cans beef broth

cup pearl barley

cup chopped onion

tablespoons paprika

teaspoon garlic powder

teaspoon salt

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 or 5 quarts.**

Italian-Style Beef Stew

3 to 5 qt

2

1

1

1

2 Tblsp.

1

5½ to 7 qt

4

2

2

1

$\frac{1}{4}$

2

pounds boneless beef stewing cubes

(10 oz) boxes frozen mixed vegetables

(15 oz) cans tomato sauce

tablespoon Worcestershire sauce

cup chopped onion

(1.5 oz) envelopes beef stew seasoning mix

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 or 5 quarts.**

Manhattan Clam Chowder

3 to 5 qt

1

1

3

1

1

$\frac{1}{2}$

$\frac{1}{2}$

5½ to 7 qt

1

1

6

2

2

1

1

(32 oz) bottle tomato juice

(6 oz) can tomato paste

(6½ oz) cans chopped clams, with liquid

(16 oz) bags frozen mixed vegetables for soup or stew

(16 oz) cans sliced potatoes, drained

teaspoon garlic powder

teaspoon Italian seasonings

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 5 quarts.**

Pot au Feu

3 to 5 qt

3
1
1
1
1
1

5½ to 7 qt

6
2
1
2
1
2

pounds boneless beef stewing cubes
Polish kielbasa or other smoked sausage
(1.5 oz) envelope brown gravy mix
(16 oz) bags frozen vegetables for soup or stew
(14 oz) can beef broth
tablespoons Worcestershire sauce

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 2½ or 5 quarts.**

Chili

3 to 5 qt

1
1
1
1
1
1
1
1

5½ to 7 qt

1½
1½
1
2
2
2
2
2

pounds hot Italian sausage, removed from casings
pounds lean ground beef
medium onion, chopped
(¾ oz) envelopes chili seasoning mix
(16 oz) cans kidney beans, drained
(14 oz) cans diced tomatoes
(6 oz) cans tomato paste
(15 oz) cans chicken broth

Crumble sausage and ground beef into large skillet. Add onion. Over medium high heat, partially cook sausage, ground beef and onion. Place cooked meat mixture in crock. Add remaining ingredients. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 3 or 5 quarts.**

Texas Chili Soup

3 to 5 qt

3
1
1
½
1½
1
½
½

5½ to 7 qt

5
2
2
1
3
2
1
1

(16 oz) cans red kidney beans, drained
(1.25 oz) envelopes chili seasoning
(15 oz) cans tomato sauce
cup chopped onion
pounds stew beef, cut in cubes
(14 oz) cans beef broth
teaspoon salt
teaspoon garlic powder

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 or 5 quarts.**

Vegetarian Vegetable Soup

3 to 5 qt

3 cups
1
1 tsp.
¼
1
1
1½
½
½
½

5½ to 7 qt

1 (32 oz) bottle tomato plus vegetable juice
1 (6 oz) can tomato paste
1 tablespoon chopped garlic
½ cup chopped onion
2 (16 oz) bags mixed vegetables for soup or stew
1 (14 oz) can vegetable broth
3 cups water
½ teaspoon Italian seasonings
1 teaspoon salt
1 teaspoon sugar

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 4 quarts.**

Vegetarian Chili

3 to 5 qt

1
1
1
1
1
1
1
1
1
1

5½ to 7 qt

1 tablespoon vegetable oil
2 medium onions, chopped
2 (¾ oz) envelopes chili seasoning
2 (16 oz) cans Great Northern beans, drained
2 (15 oz) cans kidney beans, drained
2 (15 oz) cans black beans, drained
2 (14 oz) cans diced tomatoes
2 (8 oz) cans tomato sauce
2 (14.5 oz) cans vegetable broth

In a skillet over medium-high heat cook onion in the oil until soft. Place onion mixture into the slow cooker. Add remaining ingredients. Stir to mix. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 3 or 5 quarts.**

Slow Cooked Beef Stew

3 to 5 qt

1
2
2
1
1
1

5½ to 7 qt

2 1-pound bags baby carrots
3 pounds boneless beef chuck roast, cubed
4 large potatoes, cubed
2 (10¾ oz) cans condensed cream of tomato soup
1½ cups water
2 (1.5 oz) envelopes beef stew seasoning mix

Cut carrots in half crosswise. Place beef, carrots, and potatoes in slow cooker. In a bowl, whisk together the soup, water, and seasoning packet. Pour over beef and vegetables. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 3 or 5 quarts.**

Main Dishes

German-Style Pot Roast

3 to 5 qt

$\frac{1}{3}$
2 Tblsp.
 $\frac{1}{4}$
 $\frac{1}{2}$
1
8
1
2-3

5½ to 7 qt

$\frac{3}{4}$
 $\frac{1}{4}$
 $\frac{1}{2}$
1
2
12
2
4-5

cup cider vinegar
cup ketchup
cup chopped onion
teaspoon chopped garlic
(14 oz) cans beef broth
ginger snap cookies
(0.8 oz) envelopes brown gravy mix
pound boneless chuck or bottom round roast

Combine all ingredients, except the meat, in crock. Stir well. Add the meat and stir well to coat. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 4 to 5 or 8 to 10 servings.**

Hawaiian Chicken

3 to 5 qt

3
1
1
2
3
2
 $\frac{1}{4}$
 $\frac{1}{4}$

5½ to 7 qt

6
2
2
4
4
4
 $\frac{1}{2}$
 $\frac{1}{2}$

pounds skinless, boneless chicken breasts, halved
(16 oz) cans pineapple slices, drained
(15 oz) cans mandarin oranges, drained
tablespoons cornstarch
tablespoons brown sugar, packed
tablespoons lemon juice
teaspoon salt
teaspoon ground ginger

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 to 8 hours OR High – 3 hours. Makes about 6 to 8 servings or 12 to 16 servings.**

Onion-Coated Beef Roast

3 to 5 qt

$\frac{1}{2}$
2-3
2

5½ to 7 qt

$\frac{1}{2}$
4-5
2

cup steak sauce
pounds bottom round or rump beef roast
tablespoons dried minced onion

Pour steak sauce into crock. Place meat in crock and coat both sides with the sauce. Sprinkle each side with 1 tablespoon of the dried onion. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 6 or 14 servings.**

Swedish Meatballs

3 to 5 qt

2½
1
1
1
1

5½ to 7 qt

5
2
2
2
2

pounds frozen cooked meatballs
(10½ oz) cans cream of mushroom soup, undiluted
(10½ oz) cans golden mushroom soup, undiluted
(14 oz) cans beef broth
(¾ oz) envelopes brown gravy mix

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 5 quarts.**

Sweet & Pungent Meat Balls

3 to 5 qt

2½
1
1
1
1

5½ to 7 qt

5
2
2
2
2

pounds frozen cooked meatballs
(12 oz) jars grape jelly
(12 oz) jars currant jelly
(12 oz) bottles chili sauce
(12 oz) bottles cocktail sauce

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 3 hours. Makes about 3 or 5 quarts.**

Tex-Mex Beef Barbecue

3 to 5 qt

3
1
1
1
1
1
½

5½ to 7 qt

6
2
2
2
2
2
1

pounds brisket of beef
(18 oz) bottles hickory-smoked barbecue sauce
(1.25 oz) envelopes chili seasoning
teaspoons chopped garlic
teaspoons lemon juice
tablespoons Worcestershire sauce
cup chopped onion

Combine all ingredients, except meat, in crock. Stir well. Add meat and stir well to coat. **Cover and cook: Low – 10 hours OR High – 5 hours.**

Remove the meat and shred. Return the meat to crock. Stir well. Serve on soft rolls. **Makes 8 or 16 servings.**

Beef Pot Roast

3 to 5 qt

3
1
¼
4
4
1
¼

5½ to 7 qt

5
2
½
6
8
2
½

pounds boneless beef chuck roast
teaspoons salt
teaspoon pepper
medium potatoes, quartered
carrots, cut into 2 inch pieces
medium onions, quartered
cup water or beef broth

Sprinkle roast with salt and pepper. Place vegetables in bottom of crock. Top with roast. Add liquid. **Cover and cook: Low – 10 hours OR High – 5 hours.**
Makes 6 or 10 servings.

North Carolina Pork Barbecue

3 to 5 qt

3
1
½
2
1
1
1
2

5½ to 7 qt

6
2
1
4
2
2
2
4

pounds boneless pork butt, shoulder or blade roast
(14 oz) cans diced tomatoes
cup vinegar
tablespoons Worcestershire sauce
tablespoons sugar
heaping tablespoons crushed red pepper flakes
tablespoons salt
teaspoons black pepper

Combine all ingredients in crock. **Cover and cook: Low – 8-10 hours OR High – 5 hours.** Remove and shred meat to serve. **Makes about 3 to 5 pounds barbecue.**

Family Meat Loaf

3 to 5 qt

2
¾
¾
1
2

5½ to 7 qt

4
1½
1½
2
4

eggs, beaten
cups milk
cups dry bread crumbs
(1 oz) envelopes dry onion soup mix
pounds lean ground beef (8% fat)

To remove meat loaf when done, line crock with a wide strip of aluminum foil, coming up the sides of crock. In a large bowl, combine eggs, milk, bread crumbs, and soup mix. Mix well then add meat. Mix thoroughly then shape into a rectangle or oval that won't touch sides of crock. Place in crock. **Cover and cook: Low – 6 hours OR High – 3 hours.** **Makes about 6 or 12 servings.**

Corned Beef

3 to 5 qt

3
1
1
1

5½ to 7 qt

5
1
2
2

pounds corned beef brisket with pickling spices
medium onion, sliced
carrots, sliced
ribs celery, sliced
Water

Place corned beef in a slow cooker. Top with pickling spices, onion, carrot and celery. Add enough water to just cover meat. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 3 to 5 pounds corned beef.**

Classic Beef Roast With Mushroom-Onion Gravy

3 to 5 qt

3
1
1

5½ to 7 qt

5
2
2

pounds boneless beef chuck roast
(1 oz) envelopes dry onion soup mix
(10 oz) cans condensed cream of mushroom soup

Place roast in crock. Sprinkle onion soup on roast then spoon on undiluted soup. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 6 or 10 servings.**

Barbecued Brisket

3 to 5 qt

3
1
1

5½ to 7 qt

5
1½
1½

pounds beef brisket
teaspoons salt
cups barbecue sauce

Sprinkle brisket with salt. Place in crock and pour barbecue sauce over the brisket. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 to 5 pounds brisket.**

Asian Spareribs

3 to 5 qt

2
2
1
3

5½ to 7 qt

4
4
2
6

tablespoons cornstarch
tablespoons teriyaki sauce
(10 oz) jars duck sauce or sweet and sour sauce
pounds country-style pork spare ribs

Dissolve cornstarch in teriyaki sauce. Add duck sauce and put in crock. Stir well. Add the meat and stir well to coat. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes 4 to 8 servings.**

Savory Roast Beef Sandwiches

3 to 5 qt

3

$\frac{1}{4}$

1

1

1

5½ to 7 qt

5

$\frac{1}{3}$

2

2

2

pounds boneless beef chuck roast

cup soy sauce

tablespoons brown sugar

teaspoons salt

teaspoons ground ginger

Cut beef into thin slices and place in crock. Combine soy, brown sugar, salt and ginger and pour over beef. **Cover and cook: Low – 6 hours OR High – 3 hours.** Serve on sandwich rolls. **Makes 6 to 12 servings.**

Orange-Juiced Pork Chops

3 to 5 qt

1

$\frac{1}{2}$

1

2

$\frac{1}{2}$

6

5½ to 7 qt

2

1

2

4

1

12

(6 oz) cans frozen orange juice, undiluted

cup brown sugar, packed

teaspoons soy sauce

tablespoons cornstarch

teaspoon garlic powder

1-inch thick boneless, center cut pork chops

Combine all ingredients, except the meat, in crock. Stir well. Add the meat and stir well to coat. **Cover and cook: Low – 6-8 hours OR High – 3 to 4 hours.** **Makes 6 to 12 servings.**

Sunday Chicken

3 to 5 qt

3½

1

$\frac{1}{2}$

5½ to 7 qt

7

2

$\frac{3}{4}$

pounds chicken, cut up

Paprika, salt, and pepper

(10 oz) cans condensed cream of celery soup

cup white wine or chicken broth

Rinse chicken in cold water. Pat dry. Sprinkle chicken with paprika, salt, and pepper. Combine soup and wine. Place half of chicken in crock and pour half of soup mixture over chicken. Repeat layers. **Cover and cook: Low – 6 hours OR High – 4 hours.** **Makes 6 to 12 servings.**

Side Dishes

Mixed Italian Bean Casserole

3 to 5 qt

2
2
1
2
½
½
½
1

5½ to 7 qt

3
3
2
3
1
1
1
2

(16 oz) cans red kidney beans, drained
(16 oz) cans chick peas (garbanzo beans), drained
(16 oz) cans cannellini or white kidney beans, drained
(16 oz) cans great northern beans, drained
teaspoon salt
teaspoon garlic powder
teaspoon Italian seasonings
envelopes dry onion soup mix

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6-8 hours OR High – 3-4 hours. Makes 3 or 5 quarts.**

Broasted New Potatoes

3 to 5 qt

3
1
1

5½ to 7 qt

6
2
2

pounds (small) new red potatoes, unpeeled
tablespoons olive oil
envelopes zesty Italian dressing mix

Potatoes should be the size of golf balls. If not, cut in half or quarter.

Pour the oil in a plastic bag and add the potatoes and shake to coat well. Add the salad dressing mix and shake well until all the potatoes are coated. Place potatoes into crock. **Cover and cook: Low – 7-8 hours OR High – 4 hours. Makes 8 or 14 servings.**

Candied Carrots & Walnuts

3 to 5 qt

2
¾
¼
1

5½ to 7 qt

4
1½
½
2

(16 oz) packages frozen sliced carrots
cups pancake syrup
cup brown sugar, packed
cups chopped walnuts

Combine all ingredients in crock. Stir well. **Cover and cook on High for 5 hours.* Makes about 2½ or 5 quarts.**

*Only the High setting is recommended for this recipe

Baked Potatoes

Scrub baking potatoes and pierce skin in several places with a fork.
Stack potatoes in a pyramid in crock so as not to touch the side.

Cover and cook: Low – 8-9 hours OR High – 5 hours.

Rice, Beans, & Salsa

3 to 5 qt

1
1
1
1
1
1
1/2
1/2

5½ to 7 qt

2 (16 oz) cans black beans, drained
2 (16 oz) cans cannellini beans or navy beans, drained
1 (14 oz) can chicken broth
2 cups uncooked long grain rice, not instant
2 quarts salsa
2 cups water
1 teaspoon salt
1 teaspoon garlic powder

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 10 hours OR High – 5 hours. Makes about 3 or 5 quarts.**

Easy Potato Casserole

3 to 5 qt

1
1
1
2
1/2

5½ to 7 qt

2 (2 pound) bags Southern Style frozen hash brown
2 (10 oz) cans condensed cheddar cheese soup
2 (12 oz) cans evaporated milk
4 tablespoons butter, melted
1 teaspoon salt

Place potatoes in crock. Combine soup, milk, butter, and salt. Stir to mix then pour over potatoes. Stir gently to mix. **Cover and cook on for Low 6-7 hours.* Makes about 10 or 20 servings.**

*Only the Low setting is recommended for this recipe

Maple-Baked Beans

3 to 5 qt

4
1/4
1/3
2
6

5½ to 7 qt

8 (15 oz) cans pork'n beans
1/2 cup chopped onion
1/2 cup maple syrup
4 teaspoons dry mustard
10 slices bacon, cooked and crumbled

Combine all ingredients to crock. **Cover and cook: Low – 6-8 hours OR High – 3-4 hours. Makes 10 to 20 servings.**

Miscellaneous

Basic Spaghetti Sauce

3 to 5 qt

1
2
1
2
½
1½
1½
1½
1
1

5½ to 7 qt

2
3
2
4
1
3
3
3
2
2

(28 oz) cans crushed tomatoes
(10 oz) cans tomato puree
(6 oz) cans tomato paste
cups water
cup chopped onion
teaspoons Italian seasonings
teaspoons dried basil
teaspoons chopped garlic
teaspoons salt
teaspoons sugar

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 8 hours OR High – 4 hours. Makes about 2½ or 5 quarts.**

Mixed Fruit Chutney

3 to 5 qt

1
1
1
1
¼
¼
¼
1

5½ to 7 qt

1
1
2
2
½
½
½
1½

(11 oz) box dried apricots
(12 oz) box bite-size pitted prunes
(29 oz) cans pear halves, with liquid
(29 oz) cans peach slices, with liquid
cup raisins
cup raspberry vinegar
cup brown sugar
teaspoons curry powder

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 4 hours OR High – 2 hours. Makes about 3 or 5 quarts.**

Salsa con Queso

3 to 5 qt

1

1
2
1-2
1
1

5½ to 7 qt

2

1½
4
2-3
2
2

(2 pound) loaves pasteurized processed cheese spread, cut in 2-inch pieces
quarts salsa
(6 oz) cans chopped green chilies, do not drain
tablespoons chili powder
teaspoons garlic powder
(8 oz) bags shredded Monterey Jack cheese

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 3 hours OR High – 1½ hours. Stir halfway through cooking time. Makes about 2½ or 5 quarts.**

Spicy Barbecue Sauce

3 to 5 qt

2
1
3
¼
1½
2
2
2

5½ to 7 qt

3
1
4
⅓
2
3
3
3

(32 oz) bottles ketchup
(1.25 oz) envelope chili seasoning
cups water
cup brown sugar, packed
cups chopped onion
teaspoons chopped garlic
tablespoons Worcestershire sauce
teaspoons liquid smoke (optional)

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 6 hours OR High – 2-3 hours. Makes about 3 or 4½ quarts.**

Hot Wings

3 to 5 qt

4
½
1
1

5½ to 7 qt

8
1
2
2

pounds chicken wings
cup cider vinegar
tablespoons hot pepper sauce
cups barbecue sauce

Rinse chicken wings in cold water. Place ingredients in crock in order listed, pouring barbecue sauce over all. **Cover and cook: Low – 6 hours OR High – 3 hours.**

Chocolate Fondue

3 to 5 qt

1
1
1
1
1
1
¼

5½ to 7 qt

2
2
2
2
2
2
½

(8 oz) boxes semi-sweet baking chocolate
(8 oz) boxes unsweetened baking chocolate
(6 oz) boxes white baking chocolate
(14 oz) cans sweetened condensed milk, not evaporated
cups milk
cup blackberry-flavored brandy,
or other fruit-flavored brandy

Suggested foods for dipping: Strawberries, pineapple chunks, banana chunks, cake cubes, marshmallows, and cookies.

Combine all fondue ingredients in crock. Stir well. **Cover and cook on High for 45 minutes* to 1 hour 15 minutes or until melted.**

Stir well after 45 minutes. Turn control knob to Low. Serve immediately or keep warm as desired. Refrigerate leftovers and use as chocolate sauce.

Makes about 1 or 2 quarts.

*Only the High setting is recommended for this recipe.

Mocha Coffee

3 to 5 qt

½
6
2
2

5½ to 7 qt

1
12
4
4

cup instant coffee powder
envelopes instant cocoa mix
quarts hot water
cups milk
Cinnamon sticks and whipped topping

Combine all ingredients except cinnamon sticks and whipped topping in crock. Stir well. **Cover and cook on for High 3 hours.***

Stir well after 3 hours. Turn control knob to Low. Serve immediately or keep warm as desired. Serve in mugs with cinnamon sticks and whipped topping.

Makes about 2½ or 5 quarts.

*Only the High setting is recommended for this recipe.

Mulled, Spiced, & Spiked Apple Cider

3 to 5 qt

2 qts
1-1½
1
½
1
½

5½ to 7 qt

1
1½-3
1½
1
1½
1

gallon apple cider
cups bourbon or fruit juice
teaspoons cinnamon
teaspoon ground ginger
teaspoons allspice
teaspoon ground cloves

Combine all ingredients in crock. Stir well. **Cover and cook: Low – 3 hours OR High – 1½ hours.** Stir well before serving. **Makes about 2½ or 5 quarts.**

Baked Apples

3 to 5 qt

6
2
2
3
½
1

5½ to 7 qt

12
4
4
6
1
2

large baking apples (Rome or York)
tablespoons lemon juice
tablespoons butter, melted
tablespoons brown sugar
teaspoon nutmeg
teaspoons cinnamon

Peel, core, and cut apples in half. Place in crock. Drizzle with lemon juice and butter. Sprinkle with sugar and spices. **Cover and cook: Low – 4 hours OR High – 2 hours.** To serve, top with vanilla ice cream. **Makes 10 to 20 servings.**

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